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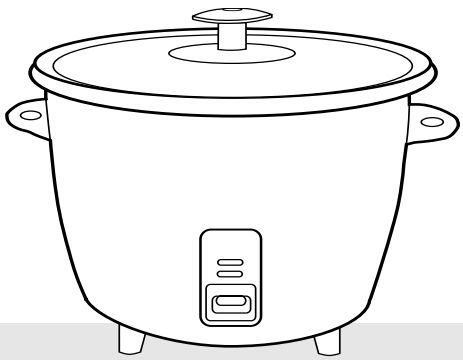
morphy richards®

Rice & pasta cooker

Please read and keep these instructions



UK

Helpline 0870 060 2612

Replacement parts 0870 167 6643

Ireland

1800 409119

getting the best from your new cooker...

- Do not keep food warm for longer than two hours
- Do not lift the lid during the keep warm period
- Rice must be thoroughly washed before using
- During cooking certain varieties of rice may cause a build up of steam within the cooker resulting in some spitting from the vent and under the lid
- On removing the rice from the inner bowl, a small amount of golden coloured rice may be noted on the base of the bowl. This is normal, allow the bowl to cool, fill with warm soapy water and allow to soak which will loosen the rice and make cleaning easier

2year guarantee

CE

www.morphyrichards.com

Important safety instructions

The use of any electrical appliance requires following common sense safety rules.

Primarily there is danger of personal injury and secondly danger of damage to the appliance and property. These are indicated in the instructions text by the following two conventions:

WARNING: Danger of personal injury

IMPORTANT: Damage to the appliance

In addition we offer the following essential safety advice.

Your safety

- Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling hot containers as hot steam will escape.
- To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquid.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
- Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way. Contact Morphy Richards for advice on examination, repair, or electrical or mechanical adjustment.
- Always use heat resistant gloves to remove the inner bowl and lid from the cooker.

Location

- Ensure that this appliance is situated out of the reach of children.
- Do not place directly under kitchen wall cupboards when in use as it produces large amounts of steam. Avoid reaching over the steamer when in use.
- Do not use outdoors.

Mains lead

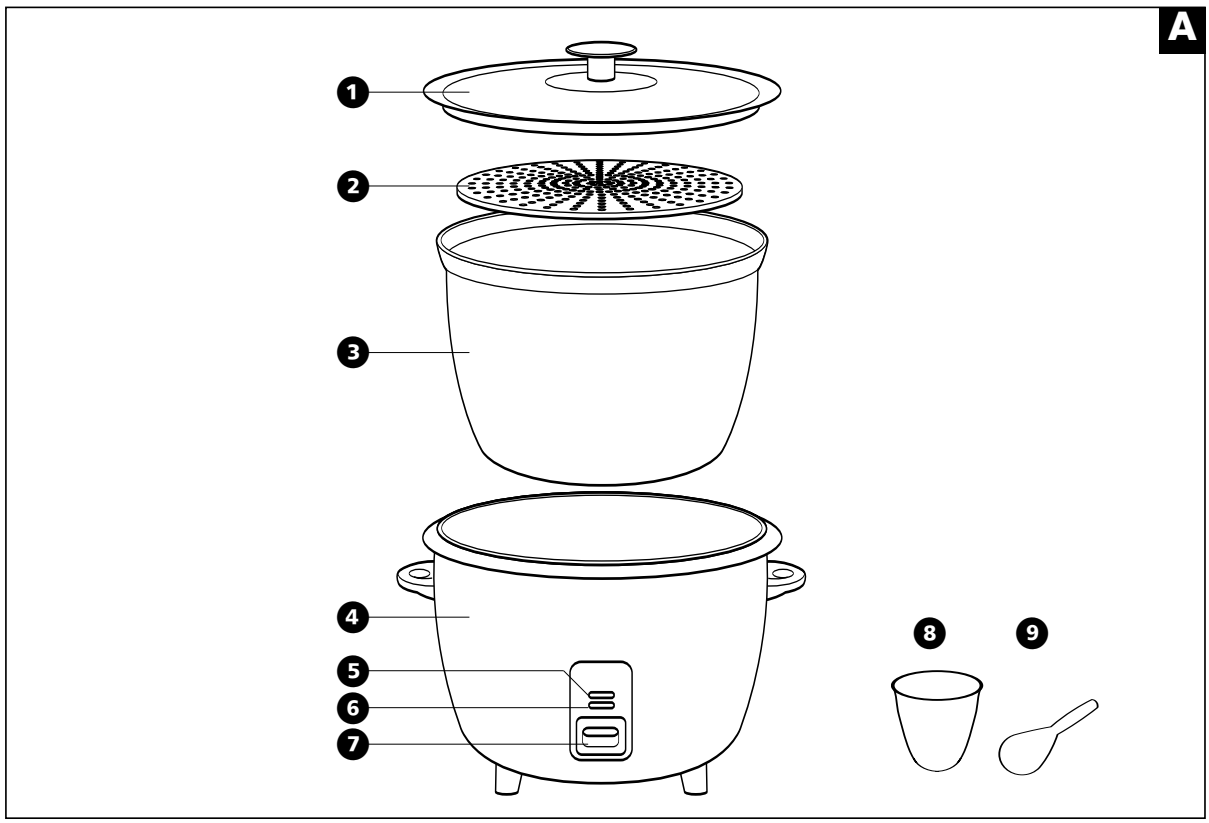
- The mains lead should reach from the socket to the base unit without straining the connections.
- Do not let the cord hang over the edge of the table or the counter and keep it away from any hot surfaces.
- Do not let the lead run across an open space e.g. between a low socket and table.

Children

Never allow a child to operate this appliance. Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.

Other safety considerations

- The use of attachments or tools not recommended by Morphy Richards may cause fire, electric shock or injury.
- Extreme caution must be used when moving the cooker when it contains hot food, water, or other hot liquids.
- To open, lift the lid off towards yourself but tilted away from you.
- Do not use any parts of this product in a microwave or on any cooking/heated surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not wash rice in the pot as it may deform and will affect the cooking process.
- Never use the cooker to boil acid or alkaline foodstuff. Do not leave it in a damp or corrosive environment.
- Do not reheat cooked rice in the cooker.
- The use of sharp implements inside the bowl may damage the non-stick coating.



Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

WARNING: The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

WARNING: This appliance must be earthed.

Should the fuse in the 13A plug require changing, a 13A BS 1362 fuse must be fitted.

Features

1. Glass lid
2. Pasta pad
3. Bowl
4. Main unit
5. Warm light
6. Cook light
7. On/off switch
8. Measuring beaker
9. Spatula

Before use

Before using your cooker for the first time, wash and dry the bowl and lid.

Assembly

Assemble as shown **A**.

- Be sure to keep the space between the pot and the heating plate clean and free of water drops, dust, rice grains or any other foreign matter. If not, the cooker's performance will be affected and possibly the element could burn out.
- Do not slant the pot, otherwise it's bottom will not be in full contact with the heating plate and the element may burn out.
- Do not switch power on until ready to cook.

Cooking rice

1 Use the measuring beaker provided to measure the rice, filling level to the top. As a guide, one cup of rice is sufficient for one person, but this will vary according to individual taste.

2 Thoroughly wash the rice in several changes of water and drain. Failure to do so may cause poor results and/or a build-up of steam within the cooker. Do not wash the rice in the inner bowl as it may be damaged.

3 Transfer the rice to the inner bowl and level the surface. The markings on the inside of the bowl are for measuring the amount of water and are given in litres and cups. Add cold water to the corresponding level marked on the inside of the bowl. For example, to cook 6 cups of rice, place the washed rice into the inner bowl and then fill with water up to the six cup level.

- Minimum capacity is 4 cups, maximum is 10 cups.
- Never fill with water straight from the tap, use the measuring beaker.

IMPORTANT: Do not fill above the top level indicated.

4 Place the inner bowl in the cooker ensuring that there is no rice or any moisture on the outside of the bowl.

5 Cover with the lid, ensuring that the vent hole in the lid is situated away from you.

6 Plug the cooker into the power supply. The amber pilot will light up.

7 Press down the switch and the cooker will start. The red light will come on and the amber light will go off.

8 The cooker knows when the food is done by measuring temperature and weight. When the food is done, the main heater will turn off automatically. The red lamp will then go out and the amber lamp will go on. During cooking it is normal for the lid to rise up slightly and water to bubble around the edge.

9 At the end of the cooking time the cooker switches to 'keep warm'.

10 Carefully lift the lid and allow any condensation to drip into the cooker. Use the spatula to fluff up the rice which is then ready to eat. Replace the lid as quickly as possible. Consume the stirred rice within 1 hour. Small quantities (3 to 4 cups) should be consumed immediately.

- Food left to keep warm should not be allowed to dry out and should be stirred occasionally otherwise it may burn and stick to the bowl. *The keep warm period should not exceed 2 hours.*

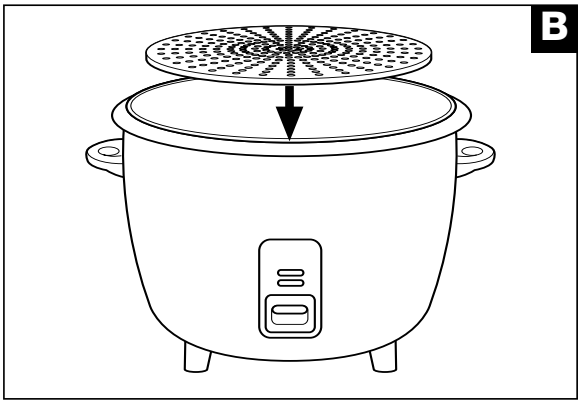
11 Switch off at the mains and unplug the mains cable. Remove the bowl to serve the food.

- Never take the bowl out of the cooker when it is filled with water.
- We do not recommend cooking packet type savoury rice.
- Never leave the cooker on keep warm for more than two hours.

Cooking pasta

1 Use the measuring beaker provided to measure the pasta, filling level to the top. As a guide, 2 or 3 cups of pasta is sufficient for one person, but this will vary according to individual taste.

2 For best results when cooking pasta, fit the special pasta cooking pad **B**.



3 Transfer the pasta to the inner bowl and level the surface. The markings on the inside of the bowl are for measuring the amount of water and are given in litres and cups. Add water to the corresponding level marked on the inside of the bowl. For example, to cook 6 cups of pasta, place the pasta into the inner bowl and then fill with water up to the six cup level.

- Minimum capacity is 4 cups, maximum is 10 cups.
- Never fill with water straight from the tap, use the measuring beaker.

IMPORTANT: Do not fill above the top level indicated.

4 Place the inner bowl in the cooker ensuring that there is no pasta or any moisture on the outside of the bowl.

5 Cover with the lid, ensuring that the vent hole in the lid is situated away from you.

6 Plug the cooker into the power supply. The amber pilot light will light up.

7 Press down the switch and the cooker will start. The red light will come on and the amber light will go off.

Note: During cooking it is normal for the lid to rise up slightly and water to bubble around the edge.

8 For all types of pasta we recommend that you follow the cooking time on the packet plus a further 10 minutes. At the end of the cooking time switch the cooker to 'keep warm'.

9 Carefully lift the lid and allow any condensation to drip into the cooker. Use the spatula to stir the pasta which is then ready to eat. Replace the lid as quickly as possible if leaving on keep warm. Consume the pasta within 1 hour.

10 Switch off at the mains and unplug the mains cable. Remove the bowl to serve the food.

- Never take the bowl out of the cooker when it is filled with water.

Tips for best cooking results

- Make sure that the rice and pasta is spread over the whole surface of the bowl to ensure even cooking.
- You may find that for your own personal taste you need to slightly adjust the amount of water added. For a softer rice or pasta add a little more water, and for a firmer rice or pasta a little less water.
- The cooking times may vary according to the quantity and type of rice or pasta cooked.
- A thin crust of rice may form on the base, particularly when cooking Italian or easy-cook type rice, or when cooking smaller quantities. Wiping half a teaspoon of oil over the base may help reduce this forming, but this occurrence is not always preventable.

Recipes

Chicken Risotto

Serves 4
Preparation time 15 minutes
Cooking time 25 minutes

A great way to use up leftover chicken or turkey is to make a risotto. It's quick and easy and can be served with a salad or some fresh green vegetables. For an authentic finish, serve it with grated Parmesan cheese.

Olive oil
1 large onion, chopped
2 garlic cloves, crushed
1 small red pepper, de-seeded and chopped
170g / 6oz button mushrooms, sliced
227g / 8oz risotto rice
4 tablespoons white wine
852ml / $1\frac{1}{2}$ pints chicken stock
1 sachet powdered saffron (optional)
Salt and freshly ground black pepper
Few sprigs fresh oregano and thyme
340g / 12oz cooked chicken, skinned and diced
2 tablespoons chopped parsley

1 Wipe a non-stick frying pan lightly with olive oil and heat gently. Add the onion, garlic and red pepper and cook slowly until tender and golden.
2 Place mushrooms, rice, wine, stock and saffron (if using) with the cooked vegetables in the Rice & Pasta Cooker. Season with salt and pepper
3 After 10 minutes, stir in the herbs and cooked chicken - replace lid and continue to cook. Sprinkle with parsley before serving.

Pasta al Funghi

Serves 4
Preparation time 5 minutes,
Cooking time 20 minutes

You can use any fresh mushrooms - wild or chestnut ones have a better flavour than button mushrooms.

227g / 8oz dried pasta shapes or tubes
Olive oil
454g / 1lb fresh mushrooms, sliced
85g / 3oz lean bacon cubes
Pinch of grated nutmeg
142g / 5oz low fat natural fromage frais
Salt and freshly ground black pepper
2 tablespoons finely chopped parsley
1 level tablespoon grated Parmesan cheese

1 Cook the pasta in the Rice & Pasta Cooker. Add the pasta to cold water and cover. When it comes to the boil, remove the lid and cook for 15 minutes, then switch the machine off. Drain well in a colander.
2 While the pasta is cooking, wipe a nonstick frying pan with olive oil and place over a low heat. When the pan is hot, add the sliced mushrooms and bacon and cook for about 5 minutes, until golden brown. Stir in the grated nutmeg. Drain off excess liquid.
3 Gently fold in the fromage frais over a very low heat and heat through gently. Season to taste with salt and pepper.
4 Tip the drained pasta into the pan and toss gently to coat it evenly with the sauce. Sprinkle with parsley and Parmesan, and serve immediately with a crisp salad.

Spicy Kedgeree

Serves 4
Preparation time 15 minutes
Cooking time 25 minutes

A quick and easy meal, Kedgeree is derived from the traditional Hindhu dish of Khichri, a simple mixture of spiced rice and lentils. Our kedgeree is flavoured with haddock, spices and hard-boiled eggs. If wished, you can serve it with mango chutney.

1 onion, chopped
852ml / $1\frac{1}{2}$ pints chicken stock
170g / 6oz long grain rice
Pinch of turmeric
Pinch of ground ginger
1-2 teaspoons curry powder
$\frac{1}{2}$ teaspoon ground nutmeg
340g / 12oz cooked haddock fillet
Salt and freshly ground black pepper
Few sprigs of parsley, chopped
2 hard-boiled eggs

1 Put the onion in a heavy-based pan with the stock. Bring to the boil, covered, and boil for 5-10 minutes.
2 Place the onion, stock, rice and spices into the Rice & Pasta Cooker and leave to cook.
3 When the cooker switches to warm, flake in the haddock.
4 Season to taste with salt and pepper and sprinkle with chopped parsley. Heat gently for a few more minutes until the kedgeree is really hot, taking care that the rice does not stick to the base of the pan. Serve immediately with quartered hard-boiled eggs.

Smoked Haddock Risotto

Serves 4
Preparation time 15 minutes
Cooking time 20 minutes

Here's a variation on a traditional kedgeree but with the moist creamy texture of a risotto. Serve it for a filling family meal with some green vegetables or a crisp salad.

1 large onion, chopped
2 garlic cloves, crushed
710ml / $1\frac{1}{4}$ pints chicken stock
227g / 8oz risotto rice
4 tomatoes, skinned and chopped
2 x 170g / 6oz cooked smoked haddock fillets, flaked
Salt and freshly ground black pepper
4 hard-boiled eggs
3 tablespoons chopped fresh coriander or parsley

1 Put the onion, garlic and 284ml / $\frac{1}{2}$ pint stock in a non-stick frying pan. Cover the pan, bring to the boil and boil for 10 minutes.
2 Stir in the rice and transfer to the Rice & Pasta Cooker, then add the remaining stock and tomatoes, stir well.
3 When the cooker switches to keep warm, stir in the smoked haddock and season to taste with salt and pepper.
4 The risotto is ready when the rice is tender and plump and all the liquid has been absorbed. Just before serving, shell the hard-boiled eggs and cut them into chunky pieces. Add to the risotto and sprinkle with coriander or parsley. Serve hot.

Risotto with Spring Vegetables

Serves 4
Preparation time 15 minutes
Cooking time 20 minutes

This classic Italian dish is fragranced with saffron and tender spring vegetables. It makes a delicious supper.

For dry frying
1 large onion, chopped
2 garlic cloves, crushed
284ml / $^1/_2$ pint chicken stock

For the risotto
227g / 8oz arborio or risotto rice
426ml / $^3/_4$ pint chicken stock
A few strands of saffron
Salt and ground black pepper
Few sprigs of oregano and thyme, chopped (or dried)
113g / 4oz thin green beans
113g / 4oz baby asparagus
85g / 3oz shelled peas
2-3 baby courgettes, sliced
2 tablespoons chopped parsley
1 level tablespoon grated Parmesan cheese

1 Put the onion and garlic in a non-stick frying pan with the stock. Cover the pan, bring to the boil, and boil for 5-10 minutes.
2 Stir the rice into the onions and transfer to the Rice & Pasta Cooker. Add all of the stock with the saffron, seasoning and herbs.
3 Meanwhile, trim the green beans and asparagus and cook in boiling water with the shelled peas for 2-3 minutes. Add the courgettes and blanch for 1-2 minutes. Drain well, then stir the drained vegetables into the risotto.
4 Season with salt and pepper. Serve sprinkled with parsley and Parmesan cheese.

Note: the vegetables can be steamed in the Morphy Richards food steamer.

Seafood Paella

Serves 4
Preparation time 15 minutes
Cooking time 25 minutes

The pimenton (smoked paprika) is essential if you want to capture the authentic Spanish flavours of a true paella.

1 red onion, finely chopped
1 stick celery, finely sliced
2 garlic cloves, sliced
2 teaspoons smoked paprika (pimenton)
A couple of pinches of saffron
Olive oil
227g / 8oz paella rice
852ml / $1^1/_2$ pints chicken stock
2 tomatoes, peeled, de-seeded and finely chopped
340g/12oz pack mixed seafood
2 tablespoons parsley, finely chopped
Salt and freshly ground black pepper

1 Wipe a non-stick frying pan with olive oil and heat. Add the onion, celery, garlic, smoked paprika and saffron in. Sauté for 5 minutes.
2 Spoon into the Rice & Pasta Cooker and add the rice and stock. Cover and leave to cook.
3 When the cooker switches to warm stir in the tomatoes, seafood and parsley. Taste and season then leave for 5 minutes to heat through before serving.

Indian Biryani

Serves 4
Preparation time 15 minutes
Cooking time 25 minutes

This substantial rice dish can be served with low fat natural yogurt, sliced tomato and cucumber.

2 large onions, thinly sliced
852ml / 1 1/2 pints chicken stock
227g/8oz Basmati rice
1 fresh green chilli, de-seeded and chopped
6 cloves
4 cardamom pods
1/2 teaspoon cumin seeds
1/2 teaspoon coriander seeds
2 garlic cloves, crushed
1 x 1cm / 1/2" piece fresh root ginger, chopped
1 teaspoon turmeric
340g / 12oz cooked chicken breasts, sliced
Salt and freshly ground black pepper
142g / 5oz low fat natural yogurt
A few fresh coriander leaves, torn

1 Put the onions and chicken stock in a heavy-based pan, cover and bring to the boil. Boil for 5-10 minutes.
2 Transfer to the Rice & Pasta Cooker and add the rice and green chilli. Switch on and cook.
3 Heat a heavy frying pan and when it is hot, tip in the cloves, cardamoms, cumin and coriander seeds (don't add any oil). Dryfry for a few minutes until fragrant, then remove the spices from the pan and grind them in a spice grinder or pestle and mortar.
4 Stir the ground spices along with the garlic, ginger and turmeric into the rice, replace the lid and continue to cook.
5 When the Rice & Pasta Cooker switches to warm, stir in the cooked chicken. Season to taste with salt and pepper and heat through for 10 minutes. Serve with low fat natural yogurt and coriander leaves.

Cleaning

Before cleaning and maintenance, switch the appliance off and unplug it.

1 Wash the bowl and lid in warm soapy water and dry well.

2 Wipe the main unit with a damp cloth. Do not use any abrasive or solvent-based cleaner.

- If food has stuck to the bottom, allow the bowl to soak for a while before washing it.
- Do not immerse the cooker in water, nor pour water into it, only into the inner bowl.
- Ensure the area between the main unit and inner bowl is always clean and free from any rice or pasta particles etc. This is important to ensure proper contact between the two.

IMPORTANT: The brown marks and scratches that may appear after many hours of use are not a problem. We guarantee that the non-stick coating complies with the standards and regulations on materials suitable for contact with food.

Taking care of the bowl

Use a plastic or wooden spoon and not a metal one so as to avoid damaging the bowl surface.

Safety cut-out

The cooker is fitted with a thermal fuse, which will cut the current off automatically in an incident. If this happens, the cooker must be returned to Morphy Richards or an authorised service agent for repair.

Helpline

If you have any difficulty with your appliance, do not hesitate to call us. We're more likely to be able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your query quickly:

- Name of the product
- Model number as shown on the underside of the appliance.
- Serial number as shown on the underside of the appliance.

Your two-year guarantee

It is important to retain the retailers receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no. Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact Morphy Richards quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You will be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase.

Subject to the exclusions set out below (1-6) the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If for any reason this item is replaced during the 2-year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2-year guarantee the appliance must have been used according to the manufacturers instructions. For example, appliances must have been descaled and filters must have been kept clean as instructed.

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
2 The appliance has been used on a voltage supply other than that stamped on the products.
3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
4 Where the appliance has been used for hire purposes or non domestic use.
5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
6 The guarantee excludes consumables such as bags, filters and glass carafes.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

- This guarantee is valid in the UK and Ireland only.

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Morphy Richards products are intended for household use only

Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.

morphy richards®

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Helpline (office hours)
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Republic of Ireland 1800 409119

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